

FERMIPAN® INSTANT DRY YEAST



PRODUCT FEATURES

- **FERMIPAN®** Instant Yeast is ideal for all types of yeast-leavened recipes/formulations containing 0-8% sugar (lean dough)
- With its small vermicelli shape, this yeast is specially formulated for baking applications.
- Convenient
- Vacuum packed in a multilayer packaging material
- Date coded packs
- Pack size: 500 g

STORAGE OF YEAST

- Unopened pack will keep for 2 years
- Check the date of manufacture on back of pack
- Once opened, keep the yeast in an airtight container in the freezer



LALLEMAND BAKING

Raising
Baking
Standards

DIRECTIONS FOR USE

- ⇒ **FERMIPAN®** is incorporated directly into the mixture of dry ingredients, without prior rehydration.
- ⇒ Dosage Guide: 6-10 grams for 1 kg flour.

1. Mix yeast thoroughly into the flour before adding the other ingredients
2. Add the rest of the ingredients such as water, salt, fat etc
3. Mix until a smooth and elastic consistency is achieved

PRODUCT BENEFITS

- Consistent, reliable baking results
- Contributes to good volume and rich color of baked products
- Adds to the excellent aroma in all yeast-leavened products
- No need to be dissolved in water
- Mix directly with the dry ingredients
- Gluten-free
- Suitable for vegetarian and vegan diets
- Kosher certified

CONTACT

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